

starters and shareables



JUMBO BAVARIAN PRETZEL \$10

bavarian style soft pretzel with BBC Steel Rail IPA white cheddar sauce

FRIED AVOCADO TACOS \$16

panko crusted avocado slices topped with black bean salsa and jicama cabbage slaw in warm corn tortillas, salsa + sour cream

ASIAN STYLE PORK BELLY \$15

pork belly braised in rice wine and soy sauce, served crispy, in a lemongrass and ginger broth with sauteed Asian vegetables

LIFT WINGS \$14

twice cooked wings with your choice of garlic parmesan or Korean style buffa-que sauce

CHEESE BOARD \$17

assorted artisanal cheeses, jam or honey, seasonal fruit, grilled and toasted breads

gf bread available

soups

ROASTED RED PEPPER+ \$8

SWEET TOMATO SOUP

fire roasted peppers blended with sweet cherry tomatoes, fresh herbs and a touch of crème fraiche

salads

EARLY SPRING SWEET \$12

baby spinach with fresh strawberry segments, toasted almonds, creamy local goat cheese crumble, white balsamic vinaigrette

BERKSHIRE BLUE \$12

iceberg wedge, crumbled High Lawn Farms blue cheese, crispy pancetta, red onion, herb crouton house made blue cheese

flatbreads

Mediterranean \$14

house-made hummus, roasted garlic oil, oven roasted artichoke hearts, herb marinated red peppers, kalamata olives, tzatziki cucumber garnish

SPECIALTY FLATBREAD OF THE DAY

ask your server

Please inform your server of any food allergies or special dietary requirements.

Lift Bistropub is not responsible for customers consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, which may increase your risk of foodborne illness, especially if you have certain medical conditions

mains

GRILLED CHICKEN BLT SANDWICH \$18

thick cut bacon, arugula, pesto aioli, pesto aioli on rosemary ciabatta, with fries or house chips

GOURMET GRILLED CHEESE \$17

locally made sour dough bread with High Lawn Farm Crema Alpina and aged cheddar, Bartletts Orchard apple slices, caramelized onions, house-made chips

add grilled chicken or pulled pork \$5

BLOODY MARY STEAK SANDWICH \$25

8oz Flat iron steak, marinated and grilled, served open faced with horse-radish aioli, herb roasted red peppers, lightly dressed arugula and sweet potato fries

SHRIMP RISOTTO \$23

creamy rich risotto with colossal shrimp, finished with mascarpone and asparagus tips

PAN SEARED SALMON \$24

basted in brown butter and served over spring pea puree with minted cous cous and sumac crème fraiche

FISH + CHIPS \$21

seasoned fries, cucumber sesame salad, house made tartar sauce

STEAKHOUSE BURGER \$17

8OZ burger with sauteed mushrooms, caramelized onions, thick cut bacon, High Lawn Farm Cheddar, house made steak sauce, fries or house-made chips

substitute impossible burger patty upon request

make it a double! add a second 8OZ burger patty and cheese \$23

desserts

INDIVIDUAL PIE OF THE DAY \$8

BANANAS FOSTER CHEESECAKE \$10

bananas sauteed with butter, brown sugar + rum

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH \$8

High Lawn Farm vanilla bean ice cream + hot fudge on the side

Gluten Free Option Available



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